

Appetizers

Quesadilla Special \$10.99
(Grilled chicken or beef) A flour tortilla filled w/melted cheese. Served w/guacamole and sour cream

Crab and Shrimps Quesadilla \$13.99

Guacamole Dip \$5.99

Taquitos \$7.99
Shredded beef rolled in a fried corn tortilla, served with taquito Sauce, topped with cheese, guacamole and sour cream

Nachos Supreme \$8.99
Corn chips covered w/refried beans, enchilada sauce, shredded beef, mozzarella and cheddar cheese. Served w/guacamole, sour cream, tomato and jalapeño

Nachos "El Amate" \$11.99
Corn chips covered w/ refried beans, mozzarella cheese, grilled chicken or beef. Served w/guacamole, pico de gallo and sour cream

Vuelve a la Vida \$14.99
Mixed ceviche, baby shrimps, calamari and scallops. Cooked in lime juice

Cocktail de Camarones \$14.99
Oyster (Market price)
Curiles (Seasonal) (Market price)

Alex Special (Appetizer Samples) \$16.99
pupusa, taquito, yuca, chicharron y quesadilla

Buffalo Wings (8 wings) \$9.99

Calamari Frito \$7.99

Antojitos Salvadoreños

Pupusas : Mixed, Cheese, Bean or Loroco \$2.50

Tamales de Pollo (Chicken Tamale) \$2.99

Yuca con Chicharron \$8.99

Platanos Frito, Crema y Frijoles \$6.99

Tamal de Elote (Corn Tamale) \$3.50

Edwin Guanaco \$13.99
Para saborear nuestra comida típica Salvadoreña. Huevos con carne frijoles, crema, tamal y platanos

El Típico \$12.99
Una pupusa, huevos, platano, crema, frijoles y aguacate

Sopa del día

Sopa de Mondongo \$14.99
Tripe soup, cow feet, yuca, corn cob, plantain and carrots

Sopa de Res \$14.99
Beef Soup with yuca, carrots, plantain, and cabbage

Sopa de Gallina (Fowl Soup) \$13.99

Sopa de Camarones \$14.99
(Shrimps Soup)

Sopa de Mariscos \$18.99
Seafood soup with shrimps, clams, fish, mussel, and crab

Mariscada \$24.99
Mixed shell seafood clams, mussels, shrimps and lobster tail

Super Mariscada (Markte Price)
Mixed shell seafood clams, mussels, shrimps, and a whole lobster

Todas las sopas son acompañadas de 2 tortillas.

Salads

House Salad \$3.95 \$4.99

Ensalada Mixta \$4.99 \$5.99

Fajita Salad \$10.99
Grilled chicken or beef, served over iceberg lettuce, tomatoes, onions, avocado and cucumbers

Side Orders

Platano \$2.99

Guacamole \$2.99

Sour Cream \$1.99

Yuca or French Fries \$2.99

Deserts

Tres leches \$4.99

Flan \$2.99

Empanada de platano \$3.50

El Amate Specials

All the following are served with rice, beans and fresh flour tortillas

Plato San Luis \$17.99

Seasoned, broiled jumbo shrimps, w/fajitas (chicken or beef)

Fajitas al Carbon \$15.99

Beef, chicken or mixed, served with pico de gallo and guacamole

Pollo Asado \$15.99

Broiled chicken breast, served with pico de gallo and guacamole

Plato Morelos \$17.99

Costillas (pork ribs) and fajitas (chicken or beef)

Costillas de Puerco (Pork Ribs) \$16.99

Plato "El Amate" \$18.99

Shrimps brochette, with fajitas (chicken, beef or mixed)

Veggie Fajita \$14.99

Sautéed vegetables: Broccoli, cauliflower, carrots, tomatoes, green peppers and onions. Served with guacamole and pico de gallo

Camarones Brochette \$18.99

Jumbo shrimps stuffed with jalapeño and monterey jack cheese, wrapped with bacon

Plato Especial Picadera #1 \$24.99

Plato Especial Picadera #2 \$41.99

Madrecita (Market price)

Shrimps, lobster tail with grilled beef and chicken fajitas

Platillos Mixtos a la Parrilla

T.B Steak \$19.99

Grilled marinated T-bone steak, served with rice, beans and salad

Salmon Fillet (Market price)

Grilled salmon served with garlic cream sauce, rice and sautéed vegetables

Carne con Camarones \$19.99

Grilled marinated N.Y. strip, sautéed jumbo shrimps served with rice, beans and salad

Beef Steak a la Salvadoreña \$16.99

Grilled N.Y. strip steak, served with rice, refried beans and salad

Pollo Encebollado \$14.99

Chicken breast sautéed with garlic butter, onions, green peppers and tomatoes. Served with rice, salad and refried beans

Bistec a Caballo \$17.99

Served with two eggs over the steak, rice, beans and salad

Bistec Encebollado \$16.99

N.Y. Steak sautéed with onions, enchilada sauce. Served with rice, beans and salad

Platillos Mixtos/Tacos

(No exceptions) Rice, Beans and Pico de Gallo

Tacos Mexicanos \$14.99

Tacos de Lengua (Beef Tongue) \$14.99

Tacos al Carbon \$14.99

Tacos de Carnitas de Cerdo \$14.99

Pork tacos

Pollo a la Crema \$14.99

Grilled chicken breast and cream sauce. Served with rice and beans

Lengua Guisada \$14.99

Stew cow tongue served with rice, beans and salad

Lomo Saltado \$14.99

Beef strips sautéed w/vegetables, french fries; served w/ rice and beans

Camarones a la Crema \$17.99

Sautéed shrimps and vegetables in cream sauce, served with rice and beans

Camarones a la Plancha \$17.99

Sauteed shrimps served with rice and salad

Pescado Frito (Market price)

Fried whole fish. Served with salsa, rice, beans and salad

Camarones Entomatados \$17.99

Sautéed shrimps with tomatoes. Served with rice, beans and salad

Plato Gordo Para 2 o 4 Personas

\$40.99 0 \$75.99

Beef and chicken fajitas, costillas (ribs), camarones (shrimps). Served with rice, beans, pico de gallo, guacamole and our fresh flour tortillas.

Only served for two/four people.

(No exceptions) (No excepciones)

Plato Estrella Para 4 o 6 Personas

Shrimps brochette a la plancha, lobster, fish, costilla (ribs), yuca, beef and chicken fajitas. Served with rice, beans, guacamole, pico de gallo and flour tortillas.

Serve for four/six people.

(No exceptions) (No excepciones)

Lunch Special

Weekdays only from 11:00am – 3:30pm (No substitutions)

#1 Tortilla Soup with Taco al Carbon <i>Beef or chicken taco, pico de gallo, guacamole, rice and beans</i>	\$7.99
#2 Cheese Quesadilla	\$7.99
#3 Enchilada and Crispy Taco (Served with rice and beans)	\$7.99
#4 Spinach Quesadilla <i>A flour tortilla filled with melted cheese, chopped spinach. Served with guacamole, jalapeños and sour cream</i>	\$8.99
#5 Pollo Primavera <i>Grilled chicken breast covered with sautéed vegetables and mozzarella cheese. Served with rice and beans</i>	\$9.99
#6 Veggie Burrito <i>Stuffed with beans, sautéed vegetables topped with ranchera sauce and melted cheese. Served with rice and sour cream</i>	\$7.99
#7 Baby Shrimp Fajitas	\$10.99
#8 Taco Salad <i>Tortilla shell filled w/shredded beef or chicken, tossed salad, cheese, pico de gallo, guacamole and house dressing</i>	\$7.99
#9 Fajitas Fiestas <i>Shrimps, beef and chicken fajitas, sautéed with ranchera sauce. Served with pico de gallo guacamole, rice, charro beans and flour tortillas</i>	\$12.99
#10 Crispy Taco Platter <i>Three crispy tacos, served with rice and beans</i>	\$7.99
#11 Grilled Chicken Salad <i>Served with iceberg lettuce, tomatoes and cucumber</i>	\$7.99
#12 California Burrito <i>Burrito stuffed with chicken, beef, rice and refried beans. Served with guacamole and pico de gallo</i>	\$8.99

Enchiladas

Mario's Platter <i>Cheese and beef enchiladas covered with sauce and cheddar cheese. Served with beef taco, rice and beans</i>	\$12.99
Crab and Shrimp Enchilada <i>Baby shrimps and lump crabmeat sautéed in garlic butter, rolled in a flour tortilla and covered w/our ranchera sauce. Served with rice and beans.</i>	\$14.99
Beef Enchiladas <i>Corn tortilla stuffed with shredded beef and covered with ranchera sauce, topped with melted cheese, Served with rice and beans</i>	\$11.99
Enchilada Monterrey <i>Corn tortilla stuffed with cheese covered with ranchera sauce topped with more melted cheese, served with rice and beans</i>	\$10.99
Enchiladas Super de Pollo <i>Delicious corn tortilla stuffed with chunk tender chicken rolled and topped with enchilada sauce, melted cheese, garnished with sliced avocados and sour cream, served with rice and beans.</i>	\$11.99
Trios Enchiladas <i>Chicken, cheese and beef enchiladas served with rice and beans</i>	\$12.99

Burritos y Chimichangas

Chicken/Beef Burrito <i>Shredded beef or chicken in a flour tortilla topped with fresh enchilada sauce and melted cheese, served with rice and beans</i>	\$11.99
Santa Fe Burrito <i>Chunk steak portion rolled in a flour tortilla topped with home made enchilada sauce and melted cheese, served w/rice, beans</i>	\$14.99
Twins Burritos <i>Two burritos, one filled with chicken topped with ranchera sauce and cheese the other filled with beef topped with enchilada sauce and melted cheese, served with rice and beans</i>	\$11.99
Beef or Chicken Chimichanga <i>Large flour tortilla filled with good portion of beef, beans and cheese, rolled and grilled served with sour cream and rice</i>	\$11.99
Farms Platter <i>Chicken tamale, chicken enchilada covered with melted cheese and taco al carbon, Served with rice and beans</i>	\$13.99
Crab and Shrimps Chimichanga <i>Served with rice and beans</i>	\$14.99

CONGNAC

*Hennessy
Courvoiser
Remy Martin*

WHISKEY

*Wild Turkey
Jack Daniel's
House
V.O
Sengran's 7
Canadian Club
Evan Williams*

VODKA

*Smirnoff
Gordons
Absolut
Finlandia
Stolishnaya
Belverdere
Ketel one
Ciroc
Grey Goose*

GIN

*Biffeater
Gordon's
Tanqueray
Bombay*

SCOTCH

*Black Label
Red Label
Blue Label
J & B
Chivas Regal
Cutty Sark
Buchanan's*

RON

*Bacardi Gold
Bacardi Silver
Flor de caña
Malibu
Bacardi Limon
Captain Morgan*

ALCHOLIC DRINKS

*White Wine
Red Wine Merlot
White Zinfandel*

CERVEZAS

*Coors / Bud Light
Modelo Especial
Corona
Budweiser
Tecate
Becks
Miller Lite
Regia / pilsener
Negra Modelo
Guinness
Heineken / Heineken light*

MARGARITAS

*Margarita on the rocks
Frozen
Daiquiri
Strawberry3
Blue Curacao
Mango
Piña Colada*

TEQUILAS

*Patron Silver, Reposado y Añejo
Don Julio Silver / Añejo
Don Eduardo Silver /Añejo
Jose Cuervo Gold / Black
1800 Gold / Silver
Grand patron
El Jimador
Corazon
Zauza
Centenario
Hornito
Herradura
Cazadores*

DIGESTIVO

*Baileys
Grand Marnier
Frangelico
Kahlua
Amaretto*

LICUADOS

*Piña Colada sin licor
Mango con fresa
Fresa con leche
Mango*

